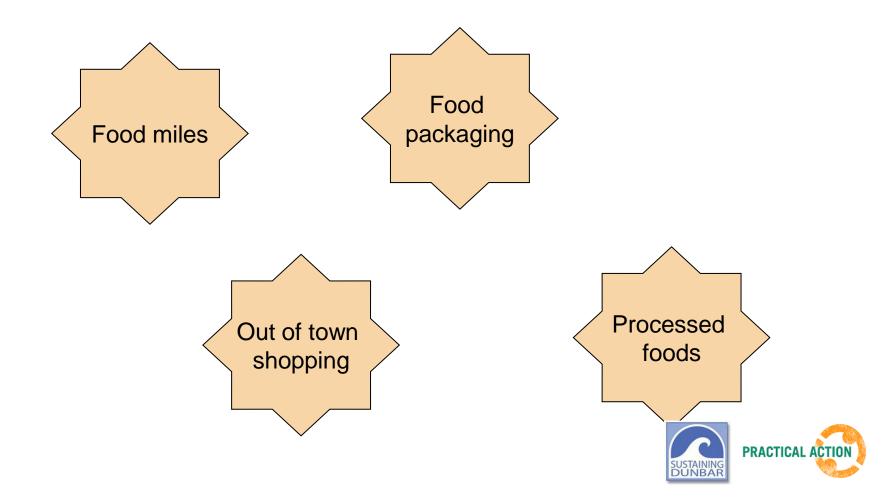
Where does our food come from?

What choices can we make to reduce carbon dioxide?



Food choices

How does the food you eat add to climate change?



Climate change and the food you eat

Producing, packaging and selling food causes carbon dioxide emissions

In the UK this can be up to 20% of all the carbon dioxide you are responsible for



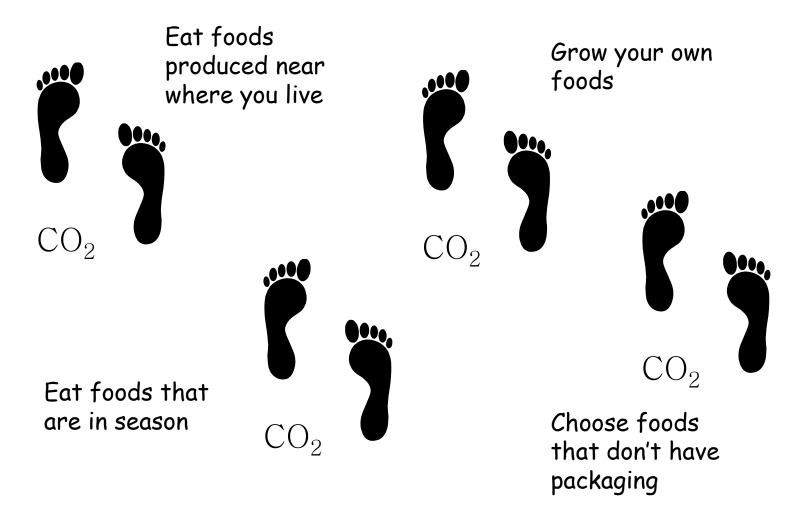


What is a Carbon Footprint?

It tells you the amount of carbon dioxide you are responsible for making



How to reduce your carbon dioxide





Eat locally produced foods

Local foods don't travel far.
There is less carbon dioxide
from lorries and trucks





Look at the labels on the food you buy

Where has the food come from?

Try to choose foods from the UK or as close as possible



Eat seasonal foods

Fruit and vegetables are nice in the winter but it is too cold for some of them to grow in the UK

They may have travelled thousands of miles from countries that are hot when we are cold





Transporting foods thousands of miles produces lots of carbon dioxide

It is your choice

Choose UK fruit that has been stored, or fruit that has travelled the shortest distance

Look for vegetables that are grown in the UK in the winter





Grow your own foods

If you have a garden, you can grow your own foods

They are fresh, tasty and free





Growing Brussel sprouts in the Autumn

Try it!

Grow your own vegetables

http://www.growinggrub.co.uk



Packaging

Packaging is used to protect and preserve food during its transport



Packaging such as boxes and crates are useful as they prevent fruit and vegetables from damage



Making packaging needs energy. This makes carbon dioxide

Look for foods with less packaging



Local foods need less packaging



How to reduce packaging

Re-use plastic bags in the supermarket

Even better, use a bag for life made from natural fibres





Jute Bag made from natural fibres which are biodegradable, reusable and durable

Choose foods that have the smallest amount of packaging



Practical Action

The charity, Practical Action is helping women in Sudan to develop their food processing skills

They can start a business and help secure their future



Groups make dried fruit and vegetables, jams, juices, sweets, cakes and biscuits

These are sold at the market to earn money





Eastern Sudan - Lulla's story

Lulla produces foods including dried onions, garlic, juices, tomato paste and jams

She sells them in the market





This helps her pay her daughter's school fees

Lulla has bought a donkey-drawn cart for transporting her products

She now has enough food to feed her family

Lulla bought a pasta machine that she uses at home



Resource pages

Play the carbon footprint game

http://www.awelamantawe.org.uk/top_level_pag es/main.php?cat=9&lang=english

Calculate food miles

http://www.lifecyclesproject.ca/initiatives/food_miles/getting_data.php

World food map

http://www.rodaleinstitute.org/education/educators/worksheets/food_map.html

School gardens, home gardens

http://www.fao.org/NEWS/FOTOFILE/2001/ph0102-e.htm

Solar drying

http://practicalactionconsulting.org/docs/technical_information_service/solar_drying.pdf



The Food Miles Report: the dangers of long-distance food transport, published by the SAFE alliance, 38 Edbury Street, London SW1W OLU

www.mcspotlight.org/media/reports/foodmiles.html

on seasonality: www.bigbarn.co.uk/inseason.asp

on relationship to climate change: www.sustainweb.org/chain/fm/index.shtm

<u>www.localfoodworks.org</u> (a partnership between the Soil Association and the Countryside Agency) <u>www.soilassociation.org</u>

on community gardens: www.eat-the-view.org.uk, www.nsalg.demon.co.uk, www.nsalg.demon.co.uk

on fair trade: <u>www.fairtradefederation.com</u>, <u>www.fairtrade.org.uk</u>

